



From The Cheese Monger

Pick 2 - \$12

Bayley Hazen Blue

Raw Cow Milk / Soft
Toasted Nut, Dense & Creamy
Jasper Hill Farm - VT

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Cabot Cheddar

Cow Milk / Hard
Crumbly, Nutty
Jasper Hill Farm - VT

Chevre

Goat Milk / Soft
Earthy, Tangy, Tart
Pure Luck Dairy - TX

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Scamorza

Cow Milk / Semi-Soft
Mild Smokiness
Mozzarella Co. - TX

Pick 3 - \$16

Humboldt Fog

Goat Milk / Soft
Vegetable Ash, Floral
Cypress Grove - CA

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Granbury Gold

Cow Milk / Semi-Soft
House Smoked Gouda
Eagle Mountain - TX



From The Salumiere

Pick 2 - \$12

Soppressatta

Salami

Loukaniko

Sausage

Hot Coppa

Cured Pork

Pepperoni

Sausage

Speck

Cured Pork



From The Garden

Side Salad

6

Choice of Caesar Salad or House Mixed Greens Salad

Arugula Salad

12

Seared Oyster Mushroom, Warm Goat Cheese, Focaccia Toast, Rosé Vinaigrette
Suggested Pairing Flat Creek Estate Rosé

Blue Cheese Salad

12

Crisp Greens, Strawberries, Candied Walnut, Bayley Hazen Blue Cheese, Tarragon Vinaigrette
Suggested Pairing Flat Creek Estate Syrah

Caesar Salad

10

Homemade Croutons, Parmesan Reggiano, Extra Virgin Olive Oil, Lemon, Garlic, Anchovy
Suggested Pairing Flat Creek Estate Pinot Grigio



From The Stove

Mediterranean Angel Hair Pasta

15

Pesto, Artichokes, Kalamata Olives & Cherry Tomatoes
Suggested Pairing Flat Creek Estate Rosé

Smoked Gouda Shrimp Alfredo

21

Homemade Smoked Gouda Alfredo Sauce, Fresh Peas
Suggested Pairing Flat Creek Estate Super Texan

Chef's Frenched Chicken Risotto

22

Frenched Chicken Breast, Risotto, Asparagus & Baby Shitake
Suggested Pairing Flat Creek Estate Viognier

Additions

Sautéed Shrimp
7

Grilled Chicken
5

Crumbled Sausage
5

Pork Belly
5

Seasonal Mushroom
5



The Bistro

at Flat Creek Estate
~Fine Food in the Texas Hill Country~

Our Philosophy

"Wine makes a symphony of a good meal." -
Fernande Garvin
'The Art of French Cooking'

We invite you to experience the "symphony" connection between food and wine through our seasonal and locally sourced menu!

Build Your

Food Experience

Choose from our many salad, appetizer, entrée and dessert options.

Add a Paired

Wine Experience

Order a flight of the Chef Suggested Wine Pairing for just \$12!



Starters for the Table

Wood-Fired Flatbread
7

Roasted Garlic & Brie
13
Raspberry Coulis & Homemade Focaccia

Jerk Spiced Lamb
15
2 Lamb Chops, Cashew Herbed Salad & Cured Lemon Vinaigrette

Chef's Featured App
Market Price



From The *Hearth*

Roasted Vegetable Entrée

17

A Selection of Estate & Seasonal Vegetables, Roasted with Oil & Finished with Aged Balsamic Vinegar

Suggested Pairing Flat Creek Estate Viognier

Margherita Pizza

14

Tomato, Fresh Mozzarella, Basil & Extra Virgin Olive Oil

Suggested Pairing Flat Creek Estate Pinot Grigio

Sausage Pizza

15

Homemade Duroc Pork Sausage, Mozzarella & Parmesan

Suggested Pairing Flat Creek Estate Super Texan

Pepperoni Pizza

15

Marinara, Pepperoni, Mozzarella & Parmesan

Suggested Pairing Flat Creek Estate Super Texan

Bandiera Pizza

15

Wild Mushroom Duxelles, Pistachio Pesto Herb Marinara, Parmesan Reggiano & Fresh Mozzarella

Suggested Pairing Flat Creek Estate Syrah

Mediterranean Pizza

15

Artichoke, Kalamata Olives, Cherry Tomatoes & Basil

Suggested Pairing Flat Creek Estate Rosé

Pacific Rim Pizza

17

House-Cured Pork Belly, Pineapple, Marinara, Mozzarella & Cilantro

Suggested Pairing Flat Creek Estate Cuvee Blanc



From The *Grill*

44 Farms Burger

17

8oz Burger, Cheddar or Provolone Cheese, Homemade Focaccia Roll

Choice of Fries or Side Salad

Suggested Pairing Flat Creek Estate Super Texan

California Chicken Sandwich

17

Provolone, Avocado, Sprouts, Red Chili Pesto, Homemade Focaccia Roll

Choice of Fries or Side Salad

Suggested Pairing Flat Creek Estate Rosé

Petite Filet

29

5oz Filet, Red Wine Demi & Chef Selected Seasonal Vegetables

Suggested Pairing Flat Creek Estate Reserve Super Texan

Pan-Fried Redfish

29

Potato, Fennel, Caper, Lemon & Chef Selected Seasonal Vegetables

Suggested Pairing Flat Creek Estate Reserve Viognier

Chef's Featured Entrée

Market Price



The Bistro

at Flat Creek Estate

~Fine Food in the Texas Hill Country~

Our Gratuity Policy



Changing the world... one child at a time

We do not accept gratuities however, we will accept cash donations for 'A World for Children'.

A World for Children is a 501(c) (3), non-profit organization dedicated to providing services to abused and neglected children.

AWFC currently serves over 870 children in eleven offices throughout Texas and has served over 7,000 children since 1997.

Visit their website for more information
<http://www.awfc.org>.



A Perfect Ending

Crème Brûlée

9

Fresh Berries & Candied Nuts

Chocolate Torte

9

Raspberry Coulis & Berries

Seasonal Dessert

9

Chef's Featured Dessert

Seasonal Ice Cream

3/Scoop

Homemade Ice Cream

Additions

Sautéed Shrimp

7

Grilled Chicken

5

Crumbled Sausage

5

Pork Belly

5

Seasonal Mushroom

5